



DÉGUSTATIONS-MENU

April 2019

Jakobsmuschel | Mizuna | Nelke

Scallop | Mizuna | Clove

Château Thieuley blanc, Semillon, Sauvignon blanc, Sauvignon gris, Bordeaux, France

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Rhabarber | Kalb | Kokos

Rhubarb | Veal | Coconut

Vermentino Bolgheri doc, Vermentino, Tenuta Guado al Tasso - Marchesi Antinori, Toscana, Italia

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Speck | Ei | Zucchini

Bacon | Egg | Zucchini

Montebruna, Barbera d'Asti, Braida, Piemonte, Italia

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Bündner Lachs | Spargel | Avocado

Swiss salmon | Asparagus | Avocado

Roncaia Merlot del Ticino, Merlot, Vinattieri Ticinesi, Ticino, Schweiz

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Lamm | Joghurt | Morchel

Lamb | Yogurt | Morels

D'Iatra, Cabernet Sauvignon, Carignan, Garnacha, Merlot, Syrah

Marc Ripoll Sans, Priorat, España

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Rohmilchkäse-Auswahl | Früchtebrot

Cheese | Fruit bread

Canace, Nero di Troia, Aglianico, Cantina Diomede, Puglia, Italia

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Reis | Soja | Wasabi

Rice | Soya | Wasabi

Truttiker Essentia, Riesling Sylvaner, Weingut Familie Zahner, Zürich, Schweiz

			Mit Weinbegleitung <i>with wines</i>
3-Gang Menu	<i>menu 3 courses</i>	95.00	128.00
4-Gang Menu	<i>menu 4 courses</i>	110.00	153.00
5-Gang Menu	<i>menu 5 courses</i>	125.00	177.00
6-Gang Menu	<i>menu 6 courses</i>	140.00	200.00
7-Gang Menu	<i>menu 7 courses</i>	152.00	221.00